

DAIRY TECHNOLOGY COMMERCIALIZATION

CENTER

The Center for Dairy Technology Commercialization was established to commercialize technologies developed at the Western Dairy Center, whose research is funded by a consortium of dairy food companies, for a variety of applications in the dairy industry.

TECHNOLOGY

The Center is currently pursuing commercialization of the following inventions: utilization of bacterial cultures that produce polysaccharides externally to increase cheese yield; production of flavored cheese using high pressure injection technology, using textured whey protein both as a meat extender and as a high protein snack food.

*A new company was formed
and is based in Tooele, Utah.*

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UTAH STATE UNIVERSITY

Can you imagine....

A new method of
modifying cheese flavor
by using high-
pressure injection technology?



ACCOMPLISHMENTS

Cheese trials have begun using the exopolysaccharide gene to determine commercial interest among cheese producers. A new injector was manufactured and sample product was sent to potential users of the technology. Two commercial companies are currently evaluating the technology. One company intends to modify the cheese flavor and the other company will use the technology as a method of creating new and novel cheeses for children.